

Tempeh Cashew Noodles

1 cup cashews	8 ounces tempeh, cut in small chunks	
1/2 medium onion, chopped	2 tablespoons olive oil	3 garlic cloves
4 tablespoons soy sauce	3 tablespoons rice wine vinegar	
1 teaspoon sugar	1 tablespoon toasted sesame oil	
1 tablespoon chili paste, to taste	1 small zucchini, thinly sliced	
1 (8 7/8 ounce) package udon noodles	1 cup fresh peas	

Directions:

Saute tempeh, zucchini, and onion in olive oil until the onion is soft and slightly brown. Boil water for noodles. Cook noodles according to package directions. 4 minutes before noodles are done, add peas. Rinse pasta and peas when done. In a blender, combine 3/4 cup cashews, garlic, soy sauce/braggs amino, vinegar, sugar, sesame oil, chili. Blend until smooth, and add to tempeh, zucchini-onion mixture. Pour cashew mixture over noodles, stir to combine, garnish with remaining cashews, and serve.